

Approved Caterers

Due to mixed experiences with a huge number of outside caterers over the years, we ask that you select a caterer from the list below to ensure a good quality of both food and service. All are local, very familiar with the venue and have worked here many times over the years.

REMEMBER – your chosen caterer will provide the main staff presence and all food service during the event. They will also need to serve any drinks you provide as well as playing a key role in the smooth running of your event. Linen, crockery, cutlery must be sourced through the caterer. Glass hire is provided by our tied bar service.

Jamie Lee Smith	www.jamieleesmithcatering.co.uk
The Food Station	www.thefoodstation.co.uk
Elite Catering	www.elitecakesandbuffets.co.uk
Home Farm Catering	www.homefarmcatering.co.uk

SPECIALIST / OUTDOOR / EVENING FOOD IN THE COURTYARD:

If used to supply catering for the entire event, please ensure that adequate staff are arranged to cover the service of your drinks, table service (if required) and clearance. You will also need to source table linen, cutlery and crockery if required.

Suffolk Event Catering	www.suffolkeventcatering.com
Baytree Pizza	www.baytreepizza.co.uk
Rolfes of Walsham	www.rolfesbutchers.co.uk
Galley Slaves	www.galley-slaves.com
Hoggies	www.hoggies.co.uk

All of our recommended caterers have provided us with valid insurance and health & hygiene certificates.

IMPORTANT: We do not allow 'self-catering' at the Barn. Guests must not enter the kitchen or assist in the preparation of any food during the event.

OWN FOOD: If you wish to supply any food to be consumed at your event, this must be discussed with your caterer whose staff must oversee the proper storage, service and clearance of these items.